**Food Under The Stars**

**To Share With Friends 12:30AM**

- **Mega French Fries served with 3 sauces** 250
- **Curly Truffle Fries served with 3 sauces** 290
- **Thai Chicken Skewers (6 pieces)** 320
  - Chicken thigh cooked in red curry sauce
- **Salt & Pepper Calamari** 440
  - Deep fried squid served with citrus aioli
- **Cheese Selection 3 pieces** 450
  - Served with traditional condiments & baguette
  - Please ask our team for the daily selection
- **Mini Wagyu Burgers (3 pieces)** 490
  - Wagyu beef burgers served with Cheese & fries
- **Iberico Bellota Ham** 850
  - 2 years aged Pata Negra ham,
  - Served with fresh melon

**Salad 12:30AM**

- **Garden Salad** 290
  - Mixed greens, cherry tomato, quinoa, vegetables
  - Add Buratta Cheese 70
- **Caesar Salad** 350
  - Romaine lettuce, parmesan, crispy pancetta,
  - Sous vide egg & chicken

**More Serious Stuff 10:30PM**

- **SO Tex-Mex** 450
  - Pork sausage, guacamole, tomato, jalapeno,
  - Tabasco ketchup
- **Black Label Burger** 550
  - Black Angus beef with a black sesame bun,
  - Smoked bacon, cheese, fried egg, tomato,
  - Lettuce & onion
- **Fish & Chips** 590
  - Served with homemade piccalilly & Remoulade sauce
- **Cape Grim Flank Steak** 900
  - Grilled steak with homemade fries,
  - Salad & jaew sauce
- **Salmon** 990
  - Herb crusted salmon,
  - Caviar white wine cream sauce

**Pizza 12:30AM**

- **Margherita Pizza** 420
  - Mozzarella cheese & tomato sauce
- **Four Cheeses Pizza** 450
  - Cherry tomato sauce & special four cheeses
- **Spicy Sausages Pizza** 450
  - Cherry tomato sauce, mozzarella cheese,
  - Chorizo sausage
- **Parma Ham Pizza** 480
  - Cherry tomato sauce, mozzarella cheese,
  - Parma ham

**Salad 12:30AM**

- **Garden Salad**
- **Caesar Salad**
- **SO Sweet**
  - Combination of 3 daily desserts & daily ice cream

**Dessert 12:30AM**

- **Home-Made Ice Cream** 60
  - Please ask our team for flavours
- **Berry Soufflé (20 mins)** 300
  - Served with SO Berry sorbet
- **Chocolate Lava Cake (10 mins)** 350
  - Served with caramel sauce & daily ice cream
- **SO Sweet (20 mins)** 700
  - Combination of 3 daily desserts & daily ice cream

All prices are subject to 10% service charge and 7% government tax.
## Cocktails on the Top

### Aperitif 280

- Pernod / Campari / Martini (Bianco, Extra Dry, Rosso)

### Spirits

**Johnnie Walker**
- Black Label: 300
- Ketel One Vodka: 300
- Tanqueray Gin: 300
- Ron Pampero: 280
- Jose Cuervo Tequila: 300

### Beer

- Carlsberg / Heineken: 250
- Singha / Asahi / Chang: 300
- San Miguel / San Mig Light: 280
- Hoegaarden / Leffe: 300
- Corona: 300

### Mocktail 240

**Virgin Mojito**
- Fresh Mint Leaves, Fresh Lime, Brown Sugar & Soda

**Red Shirley Temple**
- Orange Juice, Lime Juice, Grenadine, Maraschino Juice & Red Bull

**Virgin Colada**
- Pineapple Juice, Coconut Cream & Syrup

**So Virgin**
- Fruit Punch
  - (Orange, Pineapple, Guava & Apple)

### Coffee 180

- Espresso (Single or Double) / Americano / Latte / Macchiato / Cappuccino

### Tea 200

- Royal English Breakfast / Aromatic Lemongrass / Green Pepermint / Fresh Earl Grey Ceylon / Superior Jasmine / Emperor Sencha Shizouka Summer / Whole Chamomile

### Mineral Water

- Badoit: THB 150/240
- Evian: THB 33cl/75cl

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### So Signature Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Le Vivre</td>
<td>250</td>
</tr>
<tr>
<td>Lychee &amp; Rose Petal</td>
<td>290</td>
</tr>
<tr>
<td>Starry Night</td>
<td>300</td>
</tr>
<tr>
<td>The New Look</td>
<td>320</td>
</tr>
<tr>
<td>Bright &amp; Early</td>
<td>340</td>
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</table>

### So Creative Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Watermelon Basil Margarita</td>
<td>290</td>
</tr>
<tr>
<td>Dragon Caipiroska</td>
<td>290</td>
</tr>
<tr>
<td>Pink Glow</td>
<td>300</td>
</tr>
<tr>
<td>Kaffirberry Fizz</td>
<td>320</td>
</tr>
<tr>
<td>Frozen Watermelon Bellini</td>
<td>320</td>
</tr>
<tr>
<td>PS. I Love You</td>
<td>320</td>
</tr>
</tbody>
</table>

### So Digestif

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cognac, Remy Martin XO (45ml)</td>
<td>1,050</td>
</tr>
<tr>
<td>Single Malt, Glenfiddich 18 years (45 ml)</td>
<td>650</td>
</tr>
<tr>
<td>Port Wine, Taylor’s Tawny (30 ml)</td>
<td>300</td>
</tr>
<tr>
<td>Grappa, Jacopo Poli Vespaio (30 ml)</td>
<td>1,200</td>
</tr>
<tr>
<td>Grappa, Di Gavi (30 ml)</td>
<td>300</td>
</tr>
<tr>
<td>Bailey’s (30 ml)</td>
<td>280</td>
</tr>
<tr>
<td>Grand Marnier (30 ml)</td>
<td>280</td>
</tr>
</tbody>
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### So Classic Cocktails 350

- MaiTai
  - Pampero Rum, Captain Morgan, Orange Curacao, Orgeat

- Hemingway Special Daiquiri
  - Pampero Rum, Maraschino Liqueur, Lime Juice, Grapefruit Juice

- Clover Club
  - Tanqueray Gin, Chambord, Fresh Lemon, Syrup

- French 75
  - Tanqueray Gin, Fresh Lemon & Sparkling Wine

- Margarita
  - Jose Cuervo Tequila, Cointreau, Lime Juice & Syrup

- French Revolution
  - Grey Goose Vodka, Grapes, Soda & Bitter, Green Mango Juice, Syrup

- So French
  - Ketel One Vodka, Cassis, Cherry, Pineapple Juice, Lemon & Raspberry

- Mint Julep
  - Bourbon Whisky, Mint Leaves, Sugar Syrup, Angostura Bitters

- Moscow Mule
  - Ketel One Vodka, Ginger Ale, Lime

- Whisky Sour
  - Johnnie Walker Black Label Reserve, Egg White, Lemon Juice, Sugar Syrup, Angostura Bitters

**JOHNNIE WALKER GOLD LABEL RESERVE & SO SOFITEL PRESENT**

**Gold Fashioned**
- Johnnie Walker Gold Label Reserve, Orange Bitter, Honey, Ginger Ale, Gold Dust

**Johnnie Smash**
- Johnnie Walker Gold Label Reserve, Sweet Vermouth, Mint Leaves, Sliced Orange, Lime Juice, Sugar Syrup

**The John**
- Johnnie Walker Gold Label Reserve, Pineapple Juice, Lime Juice, Cinnamon Syrup, Rosemary Sprig

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